

Green Goddess Potato Salad

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Servings: 6

*2 pounds fingerling
potatoes, halved
Kosher salt
1/2 cup mayonnaise
1/3 cup fresh parsley,
chopped
1/3 cup fresh chives,
chopped
1/4 cup fresh tarragon,
chopped
2 anchovy fillets
1 clove garlic, minced
1 tablespoon capers
juice of one lemon
freshly ground pepper
3 hard-boiled eggs, peeled
and chopped
6 slices bacon, cooked and
chopped
4 scallions, thinly sliced
2 stalks celery, sliced*

Preparation Time: 25 minutes

Place the potatoes in a large pot. Add water to cover. Season with salt. Bring to a boil. Reduce the heat and simmer until tender, 12 minutes. Drain. Let cool.

In a blender, combine the mayonnaise, sour cream, parsley, chives and tarragon. Add the anchovies, garlic, capers, lemon juice, 1/2 teaspoon of salt and a few grinds of pepper. Puree until smooth.

In a large bowl, combine the potatoes, hard-boiled eggs, bacon, scallions and celery. Add about one cup of the dressing and toss to coat. Season with salt and pepper.

Per Serving (excluding unknown items): 219 Calories; 22g Fat (85.3% calories from fat); 6g Protein; 2g Carbohydrate; 1g Dietary Fiber; 119mg Cholesterol; 313mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.